# WHERE IN THE WORLD... IS MONTAGUE? 



## EXCALIBUR"

 CRUSADeRwww.montaguecompany.com • 800-345-1830
Premium Quality Cooking Equipment Since 1857

# Table of Contents 



Excalibur
Juvia.............................Project \#1
Niagra............................Project \#2
Kittitian..........................Project \#3
Batteries
Spago .............................Project \#4
Crusader
Castle Rock .................Project \#5 Nafem Electric ............Project \#6 Nafem Gas..................Project \#7



## Project \#1

Colored Porcelain Accents, Custom Charcoal Broiler, Open Burners \& French Tops on Both Sides, Standard Ovens, Heavy-Duty Fryer, Portable Fryer Filter, Integral Bain Marie/Custom End Cabinet, Mounted Sodir Finishing Oven, 12 Gauge 304 Stainless Steel Seamless Top, 3/8" Solid Stainless Steel Belly Bar, Electrical Load Center \& Gas Regulator/ Shut-Off Housed in Cabinets, Integral Flue Risers, Clean Flue \& Tubular Over-Shelf Design


CREATE THE ULTIMATE COOKING CENTER WITH YOUR CHOICE OF EQUIPMENT, ACCESSORIES AND FUNCTIONALITY!


Accent your Excalibur Cooking Suite with a 10-Gauge, 304 SS Top with $3 / 8^{\prime \prime}$ ( 10 mm ) Solid Brass Belly Bar.


For added convenience, Recessed Duplex Outlets provide instant power for busy kitchens.


Personalize your suite with beautiful and durable Vetrazzo Mosaic Counter Tops that allow for easy clean-ups.


Featuring an adjustable heating range of $250^{\circ}$ $450^{\circ}$, this Baker's Slate, Specialty Baking Hearth is the perfect addition.


Incorporate any cooking method including a flush mounted, drop-in induction cooktop.


Add a space-saving 18 " ( 457 mm ) Legend Broiler with reversible ULTRAFLOW cast iron grate sections.

## EXCALIBURT

Requested and respected by chefs world-wide, Montague's industry-recognized Excalibur ${ }^{\mathrm{TM}}$ Cooking Suites feature heavyduty quality and a sleek appearance. Individual Montague

## THE ULTIMATE CUSTOM SUITE

cooking components combine to create a unitized singular cooking suite with concealed center flues.
The Excalibur can be configured with a variety of efficient options including convenient Pass-Thru Ovens, Vectaire Convection Ovens and One-Piece Seamless Top and Guard Rails to contain spills and simplify cleanups. Controls can be positioned on either side of the island suite and Cook Top options can include induction, open top grates, French top, Even Heat Hot Top, Plancha Grills and more.


THE MONTAGUE COMPANY
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www.montaguecompany.com


Expand cooking options with an Integral Cheesemelter featuring pass-thru convenience, rapid-start infrared burners (rated at 20,000 and 32,000 BTU/hr.) and three-position chrome plated rack.


Add a Convenient Shelf with lift out Tube Grates and highly Polished Finish'


12-Gauge One Piece 304 Stainless Steel Top $w / 3 / 8$ " $(10 \mathrm{~mm})$ Solid Stainless Steel Belly Bar


Include a HeavyDuty Duplex Outlet for the ultimate in convenience


Montague designs include integral Flue Risers with Porcelain Accents

## EXCALIBUR CRUSADER... The Ultimate CUSTOM SUITE

An evolution of The Montague Company's popular Excalibur cooking suites, the Crusader's foundation is a double-sided Montague Legend Range with a pass-thru oven that offers convenient access from both front and back sides. All top arrangements can be worked from both sides (with the exception of fryers) with controls positioned on either side.

The Crusader features Montague's exclusive concealed flue technology and an expansive 34 " front-to-back cooking surface. Completely customized with your choice of base range with oven, top arrangements and other unique cooking tools, the Crusader is truly the next evolution in creating a chef's dream kitchen.

Crusader suites feature 12 gauge 304 stainless steel tops, continuous wherever possible, and utility compartments for simple connection. Incorporate as many units and accessories as you need... the custom possibilities are unlimited.


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PRODUCTION SUBMITTAL






## Project \#2

Pass Through Cheesemelter, Integral Flue Risers, Clean Flue \& Tubular Over-Shelf Design, 4 Heavy-Duty Fryers with Portable Fryer Filters, Underfired Radiant Broilers, Open Burners \& Fry Tops on Both Sides, Standard Ovens, Custom End Cabinets, 12 Gauge 304 Stainless Steel Seamless Top, 3/8" Solid Stainless Steel Belly Bar, Electrical Load Center \& Gas Regulator/Shut-Off Housed in Cabinets





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Project \#3

Integral Flue Riser, Clean Flue \& Tubular Over-Shelf Design with Mounted Salamander, French Tops \& Open Burners, Standard Ovens, Custom End Cabinets, Electrical Load Center \& Gas Regulator/ Shut-Off Housed in Cabinets, Custom Pan Slide Cabinets, Plancha Griddle, Single Bowl Wok Range, Underfired Radiant Broiler, Double Sided Refrigeration, 12 Gauge 304 Stainless Steel Seamless Top, 3/8" Solid Stainless Steel Belly Bar








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PRODUCTION SUBMITTAL








## Project \#4

Custom Back-to-Back Lune-Up, Electrical Load Center \& Gas Regulator/Shut-Off Housed in Cabinet, Center Flue Cabinet with Concealed Flue Plates \& Flue Risers, $3 / 8^{\prime \prime}$ Solid Stainless Steel Belly Bar, Clean Flue \& Tubular Over-Shelf Design



| REV | BY | DATE | DESCRIPTION |
| :---: | :---: | :---: | :---: |
| 1 | CWB | $6-1-12$ | REMOVE 12S，ADD 24S WITH ICE BIN |
| 2 | CWB | $6-25-12$ | REVIIE SHEL，PLANCHA，ADD ELEVATONS |
| 3 | CWB | $7-2-12$ | NEW LAYOUT，UTLITT PLAN，SECTION |
| 4 | CWB | $7-13-12$ | REGULATOR HEIGHT DIM．AT XLB |







Project \#5

Single Depth Pass Through Cheesemelter, Lift-Out Shelf Tube Grate, 12 Gauge 304 Stainless Steel Seamless Top, 3/8" Solid Stainless Steel Belly Bar, Flue \& TubularOver-Shelf Design, Double Sided Refrigeration, Double Pasta Cooker, Plancha Griddle, Open Burners on Both Sides, Pass Through Standard Oven, Electrical Load Center \& Gas Regulator/Shut-Off Housed in Cabinets











## Project \#6

Heated Plate Cabinet, 304 Stainless Steel Open Shelf End Cabinets, 304 Stainless Steel Towel Bar, Integrated Molteni Electric Plancha, Architectural 304 Stainless Steel Added Esthetics, Even Surface Front to Back For Easy Gliding of Pans, Seamless 304 12-Gauge Stainless Steel Top, Flexible Outlet Placement Conveniently Located, 2 Induction Tops, Sous Vide Immersion Circulator and Sink, Electric Convection Oven Small Batch Baking Convenience, Equipex/Sodir Finishing Oven Electric Salamander, Sliding Double Doors


# NEW <br> ALL ELECTRIC <br> MODEL 



Ideal for Business \& Industry, high rise operations
and other locations where natural and LP gas is not available


ELECTRIC CRUSADER


Montague has adapted their award-winning expertise at designing chef-inspired custom cooking suites and tailored it to create an All Electric Crusader. Made to order to the chef's exacting specifications, the Crusader maximizes available space and allows for convenient location of essential cooking equipment. Its compact, all-electric footprint requires no natural or LP gas connection.

The Crusader can
incorporate a wide selection of


TEAR DROP DESIGN
Custom shaped shelves and tops make the most of available space.
cooking components, positioned to streamline back of the house
operations. Its single-wide format enhances communication
between cooking stations increasing kitchen efficiency.


PRECISION INSET CONTROLS
Conveniently located out of the way.


INDUCTION COOKTOP
Powerful two-HOB cook top with smooth glide edge. Heavy-Duty, drop-in induction units have 6 mm Schott Ceran Glass.


SOUS VIDE SINK WITH IMMERSION CIRCULATOR
Integrated sink and faucet can be positioned according to work flow. Various sizes and styles of sink and faucets may be used.


INTEGRATED EK8 CONVECTION OVEN
Popular Montague electric oven with stylized pattern stainless steel finish.


ARCHITECTURAL STAINLESS STEEL
Patterned metal finish enhances design.


| ID | Description | QTY | MODEL |
| :---: | :--- | :---: | :---: |
| 1 | Induction Cabinet, with Louvered Doors | 1 | 49DS Custom |
| 2 | Induction Cook Top, Two HOB, Built-In | 1 | MI-7.ODI |
| 3 | Plancha, Electric, with Chrome Plate | 1 | Custom |
| 4 | Utility Cabinet, with Load Center, 12" | 1 | 12DS |
| 5 | Utility Cabinet, with Integral Sink, 18" | 1 | 18DS |
| 6 | Immersion Circulator, Polyscience | 1 | 7306C |


| ID | Description | QTY | MODEL |
| :---: | :--- | :---: | :---: |
| 7 | Convection Oven Enclosure | 1 | Custom |
| 8 | Convection Oven, Electric | 1 | EK8(N)A |
| 9 | Heated Plate Cabinet, with Sliding Doors | 1 | Custom |
| 10 | Finishing Oven, Electric, Pedestal Mounted | 1 | SEM-600 |
| 11 | S/S Curb | 1 | Custom |
| 12 | S/S Tubular Overshelf | 1 | Custom |

## FEATURES

## BENEFITS

| Heated Plate Cabinet | Convenient Plate Warmer |
| :--- | :--- |
| 304 Stainless Steel Open Shelf End Cabinets | Easy Storage Access |
| 304 Stainless Steel Towel Bar | Various Materials Available |
| 304 Stainless Steel Curb | Easy Installation |
| 304 Stainless Steel Shelf | Convenient Easy Cleaning; Out of the Way Storage |
| Integrated Molteni Electric Plancha | Integrated Manufacturing |
| Architectural 304 Stainless Steel | Added Esthetics |
| Even Surface Front to Back | For Easy Gliding of Pans |
| One-Piece 304 12-Gauge Stainless Steel Top | Seamless and Easy Cleaning |
| Flexible Outlet Placement | Conveniently Located |
| 2 Induction HOBs with 6mm Schott Ceran | Energy Efficient |
| Sous Vide Immersion Circulator and Sink | Integrated Sink for Sous Vide Cooking |
| Electric Convection Oven | Small Batch Baking Convenience |
| Equipex/Sodir Finishing Oven | Electric Salamander for Broiling and Finishing |
| Sliding Double Doors | Space-Saving Doors |
| Concealed Grease Container | Safety and Convenience |



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## Project \#7

Pass-Through Cheesemelter, Double Ring French Top, Side Flue Graduated Hot Tops, One-Piece 304 12-Gauge Stainless Steel Top, Custom Contoured Top, 304 Stainless Steel Curved End Cabinet, 304 Stainless Steel Towel Bar, 304 Stainless Steel Flue Risers Concealed Flues, Welded Angle Iron Frame Heavy-Duty Support, Pass-Through Oven, Even Surface from Front to Back, Grooved Plate Plancha, Single Point Connection with Regulator and Shut Off Valve One-Point Connection, Pass-Through Pan Slide Cabinet, Concealed Door Hinges, Removable Shelf, Exterior Stainless Steel Bottom Pass-Through Oven, Double-Wide Grease Container High Volume


NATURAL GAS POWER


Ideal for theme restaurants, chains and fine dining establishments

## $G A S \quad C R U S A D E R$



The Crusader was born from Montague's industry-recognized Excalibur ${ }^{\text {ra }}$ Cooking Suites and features the same heavy-duty quality and sleek appearance. Ideal for small and uniquely shaped kitchens, the Montague Crusader provides chefs with the efficiency and visual communication of a full-size island cooking suite. Its compact design and unitized, custom equipment options deliver perfect cooking results. Each Crusader is formed from the dreams and visions of the chef for whom it is created. Our unique construction capabilities not only allow you to


CONVENIENT INTEGRATED SINK AND FAUCET
adapt the design to fit boundaries of your workspace, you can also improve workflow and staff productivity.


INTEGRATED CHEESEMELTER
WITH REMOTE VALVE
Pass-through feature enables visibility from either side.

RADIUS END WITH PLANCHA
Flexible counter top design.



ROUNDED END AND SHELVES
Provides counter workspace adjacent to Plancha. Under counter shelves for storage.


PASS-THROUGH PAN SLIDE AREA
Convenient tray/product storage accessible from both sides of Crusader.


FRENCH TOP
Side Flue French Top creates additional hot top space.


| ID | Description | QTY | MODEL |
| :---: | :--- | :---: | :---: |
| 1 | End Cabinet, Open Shelving, Full Radius | 2 | Custom |
| 2 | Range, Plancha, Manual, 24", Cabinet Base | 1 | 24D-8PL |
| 3 | Flue Cabinet, with Gas Regulator, $8^{\prime \prime}$ | 1 | 8DS |
| 4 | Range, (4) Open Burners, Pass--Through Oven | 1 | 136DD-5A |
| 5 | Cheesemelter, Pass-Through, Shelf Mounted | 1 | CM36PT Custom |


| ID | Description | QTY | MODEL |
| :---: | :--- | :---: | :---: |
| 6 | S/S Tubular Overshelf w/S/S Perforated Sections | 1 | Custom |
| 7 | Range, French Top, Cabinet Base with Pan Slides | 1 | 36D-9A |
| 8 | Utility Cabinet, $8^{\prime \prime}$ | 1 | 80S |
| 9 | Utility Cabinet, with Sink and Deck Faucet, 18" | 1 | 18DS |
| 10 | S/S Curb | 1 | Custom |

## FEATURES

## BENEFITS

| Pass-Through Cheesemelter | Improved Visibility |
| :--- | :--- |
| Double Ring French Top | Flexible, Direct and Indirect Heat, Graduated Heat |
| Side Flue Graduated Hot Tops | Large Cooking Surface, Sectioned for Easy Cleaning |
| Remote On/Off Valve for Cheesemelter | Convenient Location for Operator, Outside Heat Zone |
| One-Piece 304 12-Gauge Stainless Steel Top | Easy Cleaning, No Seams for Debris to Accumulate |
| Custom Contoured Tops | Maximum Surface Efficiency |
| 304 Stainless Steel Curved End Cabinets | Open for Easy Access |
| 304 Stainless Steel Towel Bar | Various Materials Available |
| 304 Stainless Steel Curb | Easy Installation |
| 304 Stainless Steel Flue Risers | Concealed Flues for Clear Views of All Areas |
| Welded Angle Iron Frame | Heavy-Duty Support |
| Fully Welded Oven Door | For Durability |
| Pass-Through Oven | For Convenience |
| Even Surface from Front to Back | Easy Sliding when Moving Heavy Pots and Pans |
| Grooved Plate Plancha | Flavor Separator |
| ETL Certified | Entire Suite is ETL Certified for Easy Approval |
| Single Point Connection with Regulator and Shut Off Valve | One-Point Connection Saves Time and Money |
| Pass-Through Pan Slide Cabinet | Convenience |
| Independently Controlled and Operated Open Tops | Flexibility of Work Flow |
| Fully Welded Integrated Sink | No Seams |
| Concealed Door Hinges | Protected from Spills |
| Perforated Shelf | Various Designs Available |
| Removable Shelf | Easy Cleaning |
| Exterior Stainless Steel Bottom | Pass-Through Oven |
| Double-Wide Grease Container | High Volume |

ELEVATION ONE



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PRODUCTION SUBMITTAL







## Known By The Company We Keep

Big Canyon Country Club Newport Beach, CA

Cut
The Palazzo Resort
A Four Seasons Hotel
Las Vegas, NV
EXeCuTive Chef Matthew Hurley
Cut
The Beverly Wilshire
A FOUR SEASONS HOTEL
Beverly Hills, CA
EXECUTIVE CHEFS
WOLFGANG PUCK AND LEE HeFter
Colorado State University
Fort Collins, CO
Coral Casino
The Biltmore Hotel
A FOUR SEASONS HOTEL
Santa Barbara, CA
Cowboy Star
San Diego, CA
ExECUTIVE CHEF VICTOR JIMENEZ
Four Seasons
Palo Alto, CA
ExECUTIVE CHEF
Alessandro Cartumini
Foxwood's Casino
aka: David Burke Steakhouse
Hartford, CT
Executive Chef David Burke

Great Bay
Commonwealth Hotel
Boston, Massachuesetts
Grill 23
Boston, MA
EXECUTIVE CHEF JAY MURRAY
Hard Rock Café
Tampa, FL
Inde Blue
Washington, D.C.
Kennedy King Culinary
Chicago, IL
Lacroix at the Rittenhouse
The Rittenhouse Hotel
Philadelphia, PN
ExECUTIVE CHEF MATTHEW LEVIN
Lima
Washington, D.C.
Los Pinos Camp
Sun Valley, CA
Mandarin Oriental
Boston, MA
Executive Chef
NICOLAS BOUTIN (ASANA)
Mt. Airy Resort
Mt. Pocono, PA
Olives - Bellagio
Las Vegas, NV
EXECUTIVE CHEFS
TODD ENGLISH AND STEVE MANNINO

Phillip Morris
Richmond, VA
Ponte Vedra
Ponte Vedra Beach, FL
Potawatomi Casino
Milwaukee, WI
Chef Peter Gebauer
Restaurant Luke's
New Orleans, LA
Executive Chef John Besh
Rob's Suite
Holyoke, MA
Roy's Hawaii Kai
Honolulu, HI
ExECUTIVE CHEF ROY YAMAGUCHI
Rush
Calgary, Alberta Canada
Executive Chef Justin Leboe
Siena Casino \& Resort
Reno, NV
Stoneleigh Hotel
Dallas, TX
Chef David Bull
Wine Spectator
Napa, CA
ExECUTIVE CHEF POLLY LAPPETITO



[^0]:    Refrigeration notes:
    bTU REQURED (REFRIGERATED
    BTU REQURED (REFRIGERATED BASES): 2000
    CONDENSING UNITS AND RERRIGERATIN LINES ARE BY OTHERS

